

# M E N U

served between 12:00 - 21:30

## TO START

**Cream of Roasted Tomato Soup** **V****D** – 85  
with sourdough croutons

**Ostrich Carpaccio, Goat's Cheese Pannacotta** **G** – 145  
with red onion marmalade, baby beet

**Togarashi-spiced Calamari Strips** **S** – 145  
with egg-fried rice, gochujang mayonnaise

**Smoked Tomato Risotto** **V****G****D** – 160  
with fried bocconcini, basil and oven-dried cherry tomatoes

**Oude Werf Caesar** **G****D** – 175  
with smoked chicken and white pickled anchovy

**Salad of Poached Pear** **D** – 175  
with blue cheese, biltong, leaves, red wine dressing

## FOR MAIN

### CLASSIC SOUTH AFRICAN

**Braised Venison Shanks Bobotie** **G** – 260  
with turmeric rice and Mrs Ball's chutney

**Creamy Chicken Masala** **D****S** – 235  
with coconut rice and poppadum

**Cape Malay Butternut, Lentil and Chickpea Curry** **V****D****S** – 160  
with rice and roti

**Crispy Battered Hake** **G** – 155  
with fries and atchar mayonnaise

### FAVOURITES

**Grilled Springbok Steak** **G****D** – 315  
creamy mushroom linguine, lemon scented greens

**Sous Vide Lamb Rump** **D** – 305  
with rosemary roasted new potatoes, salad of marinated tomatoes,  
spinach, chickpeas, cucumber and coriander riata

**Grilled Sirloin of Beef** **D** – 250  
with fries, onion rings and mushroom sauce

**200g BBQ Beef Burger on Brioche Bun** **G****D** – 155  
with lettuce, tomato, onion, pickle, American cheese

**Beef Fillet** **G****D** – 315  
onion tarte tatin, cauliflower puree, king oyster mushroom

## SWEET

### **Dark Chocolate Brownie** - 115

with piped chocolate marquise,  
black cherry and honeycomb tuile

### **Key Lime Pie** - 100

mixed berry sorbet, white chocolate snow

### **Amarula Brûlée** - 95

with shortbread

### **Selection of Sorbets and Ice Cream** - 80

### **4 Bespoke Local Artisanal Cheeses** - 245

with condiments, crostini and crispy lavash

